

# MISO PHAT

## SUSHI

**Kihei - South Maui**

**(808) 891-MISO (6476)**

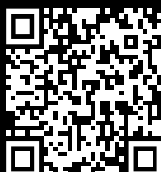
Open Daily 11:30AM - 8:30PM  
1279 South Kihei Road #108  
Kihei, Hawaii 96753

**HAPPY HOUR - 3PM - 5PM EVERY DAY**

**15% off all food, \$1 off beer and wine by the glass  
\$2 off bottles of Sake and Wine**

**Sit Down & Take-Out Available**

[www.MisoPhat.com](http://www.MisoPhat.com)



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FOR A **CONTACTLESS**  
EXPERIENCE

## **SPECIALTY ROLLS 8PC**

<b>Miso Phat Roll</b>	<b>25</b>
Spicy Tuna, cucumber center topped with Broiled Unagi, Avocado, Tobiko, Unagi sauce and sesame seeds.	
<b>TNT Roll (Miso the Bomb)</b>	<b>28</b>
Shrimp Tempura, Crab mix center topped with House Ahi Poke, Unagi sauce, Agave and sesame seeds.	
<b>Rainbow Roll (Miso Pretty)</b>	<b>25</b>
California roll topped with Tuna, Yellowtail, Salmon, Avocado, Tobiko and sesame seeds.	
<b>007 Roll (Miso Secretive)</b>	<b>22</b>
Spicy Tuna, cucumber center topped with Shrimp, Avocado, Unagi Sauce and sesame seeds.	
<b>69 Roll (Miso Horny)</b>	<b>25</b>
California roll topped with Broiled Unagi, Unagi sauce, Tobiko & sesame seeds.	
<b>Caterpillar Roll (Miso Butterfly)</b>	<b>22</b>
Broiled Unagi cucumber center topped with Avocado, Unagi sauce and sesame seeds.	
<b>Joy Roll (Miso Happy)</b>	<b>22</b>
Veggie maki roll topped with Hamachi, Jalapeños, Habanero Masago, Sriracha and Unagi sauce.	
<b>Local Roll (Miso Local)</b>	<b>28</b>
Spicy Tuna, asparagus, sprouts center topped with Local Catch, Avocado, Shiso, Habanero Masago, Lemon juice, sesame seeds.	
<b>Alaskan Roll (Miso Polar)</b>	<b>28</b>
Snow Crab, cucumber center topped with Salmon, Avocado, Lemon, Ikura, Tobiko, scallions and sesame seeds.	
<b>Spider Roll (Miso Scary) 6 Pcs</b>	<b>22</b>
Tempura Soft Shell Crab, Crab mix, Avocado, cucumber, sprouts, Tobiko roll topped with Unagi sauce and sesame seeds.	
<b>Tempura Roll (Miso Crunchy) 6 Pcs</b>	<b>20</b>
Tempura Shrimp, Crab mix, Avocado, cucumber, sprouts, Tobiko roll topped with Unagi sauce and sesame seeds.	

## **BAKED ROLLS 8PC**

<b>TNA Roll (Miso Kole)</b>	<b>26</b>
Crab mix, cucumber center wrapped in Salmon topped with Scallops, spicy aioli, Bonito flakes, Tobiko, Furikake, Unagi sauce.	
<b>Rockin Roll (Miso Groupie)</b>	<b>26</b>
Crab Mix, cucumber center wrapped in Hamachi, topped with Scallops, spicy aioli, white sauce, Tobiko, Bonito flakes, scallions, Unagi sauce and sesame seeds.	
<b>Dynamite Roll (Miso Out-a-site)</b>	<b>22</b>
Crab Mix, cucumber center topped with Scallops, spicy aioli, Tobiko, Bonito flakes, scallions, Unagi sauce and sesame seeds.	

## **CHEF SPECIALS**

Poke Bowl (Soy Sauce, Sesame Oil, Avocado, Cucumber, Tobiko, Scallions, Furikake and sesame seeds) Choice of: Ahi, Hamachi, Salmon	<b>24</b>
Hamachi Carpaccio (6pcs)	<b>26</b>
Chirashi Sushi (Assortment of Sashimi, Poke and vegetables served on a bed of sushi rice)	<b>60</b>
Broiled Teriyaki Salmon or Furikake Salmon with side of rice (takes 20 min)	<b>25</b>
Hamachi Kama (takes 20 min)	<b>28</b>
Miso Butterfish with side of rice (takes 20 min)	<b>28</b>

20% service charge added to parties of 6 or more.

\*Consuming raw or undercooked meals and seafood may increase your risk of foodborne illness.

## SASHIMI 9 pc

Maguro	38
Otoro (6 pcs)	Market
Hamachi	32
Sake	32
Tako	30
Saba	30
Unagi (6pcs) <small>(Contains Gluten)</small>	36
Hotategai (6pcs)	30
Combo, Trio (Maguro, Hamachi, Sake)	35
Local Combo (Maguro, Kanpachi, Snapper)	38
Deluxe (21 pcs) Chef's Choice	70

## SUSHI ROLLS 8 pc

California (Crab mix, Avocado, Cucumber)	13
California w/Tobiko	14
Salmon Avocado	15
Spicy Tuna	15
Tuna Avocado	16
Spicy Hamachi	14
Hamachi Avocado	15
Spicy Scallop	14
Spicy Salmon	14
Philadelphia	15
Unagi <small>(Contains Gluten)</small>	15
Salmon Skin	12
Roll Combo (California, Spicy Tuna, Kapa)	32

## HOSOMAKI 6 pc

Sake (Salmon)	10
Tekka (Tuna)	11
Negi Toro	18
Negi Hamachi	10

## TEMAKI HAND ROLL

California	11
Soft Shell Crab	15
Spicy Tuna	12
Tuna Avocado	13
Spicy Hamachi	11
Hamachi Avocado	12
Spicy Salmon	11
Spicy Scallop	12
Unagi	13
Salmon Skin	11
Salmon Avocado	12

## NON-ALCOHOLIC BEVERAGES

Pepsi, Diet, Sprite, Rootbeer, Lemonade, Yuzu	5
Hot or Iced Tea	5
Imported Sparkling Water (11oz)	5

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## NIGIRI SUSHI 2 pc

Maguro (Tuna)	18
Otoro (Marbled Tuna)	22
Uni (Sea Urchin Roe)	20
Hamachi (Yellow Tail)	14
Unagi (Freshwater Eel) <small>(Contains Gluten)</small>	14
Sake (Salmon)	11
Kanpachi (Amberjack)	14
Local Snapper	16
Saba (Mackerel)	10
Hotategai (Scallop)	12
Ikura (Salmon Roe)	12
Tobiko (Flying Fish Roe)	10
Masago (Smelt Roe)	10
Amaebi (Sweet Shrimp)	18
Ika (Squid)	12
Tako (Octopus)	12
Ebi (Marinated Shrimp)	11
Inari (Deep Fried Tofu) <small>(Contains Gluten)</small>	7
Kani (Crab)	14
Tamago (Sweet Egg)	8
Sushi Combo A (10pc) Chef's Choice	42
Sushi Combo B (12pc) Chef's Choice	56
(with your choice of California roll or Spicy Tuna)	

## VEGETARIAN ROLLS

Veggie Maki (Asparagus, Cucumber, Sprouts, Avocado & Inari)	13
Futo Maki	21
Kapa Maki (Cucumber)	8
Avocado	9
Natto (Fermented Soybeans)	9
Ume and Shiso (Plum, Perilla)	9
Yamagobo (Burdock Root)	9
Takuwan (Pickled Radish)	9
Kampyo (Gourd)	9
Avocado Cucumber	10

## SIDE ORDERS

Baked Mussels	13
Ahi Poke	20
Miso Soup	6
Edamame (Soy Beans)	7
Seaweed Salad	10
House Salad - House Sesame Dressing	10
Sushi Rice	6
Steamed Rice	5

## HOMEMADE ICE CREAM

Lilikoi, Guava, Green Tea, Vanilla (2 scoops)	10
Trio	12

## KIDS MENU

Baked Teriyaki Salmon with rice	13
3 Piece Shrimp Tempura with rice	13
Kids Shrimp Tempura Roll	13

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